

Immediate closure

County of Riverside



DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

OFFICIAL NOTICE OF VIOLATION

DATE: 7/31/19 COMPLAINT/PR NUMBER: PR0067807

ISSUED TO <u>Owner/Operator</u>	PROPERTY APN #/DBA <u>Subway</u>
ADDRESS <u>6095 Magnolia Ave Ste A</u>	ADDRESS OF VIOLATION <u>Same</u>
CITY <u>Riverside</u>	CITY
STATE <u>CA</u>	STATE
ZIP <u>92506</u>	ZIP

NOTICE IS HEREBY GIVEN that the property owned or controlled by you is in violation of the following:

- ☐ Riverside County Ordinance/Code _____
- ☒ State Health and Safety Code (Section) 114149; 113996; 114259
- ☐ California Code of Regulations (Section) _____
- ☐ Other Code _____

Such violation is described as: Sec 114149: An area of a Food Facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable level of comfort for each employee. Observed internal temperature of facility cont.

You must take the following action: Immediately cease and discontinue operation until ventilation is restored and facility is rechecked by this department.

YOU ARE HEREBY REQUIRED TO COMPLY with the provisions set forth in this notice by: 7/31/19

FAILURE TO COMPLY MAY RESULT IN LEGAL ACTION BEING BROUGHT AGAINST YOU. If you are found to be in violation of the law(s) listed above, after an investigation is conducted, you may be billed for the investigative costs as determined by the Riverside County Board of Supervisors and/or the Director of Environmental Health. Failure to bring the property into compliance could subject the owner/responsible party to civil, administrative and/or criminal penalties and could result in the imposition of a lien, or other action, on the property for costs related to the enforcement of the law(s) and abatement of the conditions as set forth in Riverside County Ordinance 725.

Betsy Beron #198
Enforcement Officer
(951) 358-5772

[Signature]
Received By

MAIL SERVICE: ☐ FIRST CLASS ☐ CERTIFIED

Driver's License / Other Identification _____

For our office locations call us at (888) 722-4234 or visit our website at www.rivcoeh.org



FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME

Subway

DATE

7/31/19

PERMIT #

PR0067807

continued from Nov

to be 98°F at employee side of sandwich preparation line.

See 113996 - Potentially hazardous food shall be held at a temperature at or above 135°F or at or below 41°F. Observed the following in sandwich prep unit:

a) raw tomato slices - 45°F

b) cooked chicken pieces - 65°F

c) tuna salad - 52°F

d) turkey lunch meat - 46°F

e) ham lunch meat - 57°F

f) roast beef lunch meat - 53°F

g) cheese slices - 48°F

Per operator they are aware food is not being held at proper temperature but they are "rotating it out". Note: No time marking or notes observed on food containers.

See 114259 - Food facilities shall at all times be operated to maintain facility free from vermin.

Observed door (front exterior) propped open with a diningroom chair. Several large flies in facility.

Did you know that effective January 1, 2018 the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Person In Charge: _____

Print

Betsy Barone #198

Inspector: Betsy Barone

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